FOR and ABOUT WOMEN

FINE SUMMER WRAPS

Charming Little Capes, Boleros and Silk Dust Coats For Warm Weather.

ALPINES THAT MAY BE WASHED EVERY WEEK.

There Are Some Wonderful Combinations in Both Long and Short Wraps This Season, in Which Cherry Muslin and Changeable Silks Are Greatly in Evidence.

New York, June, 1897.—Certainly the very refinement of extravagance is the indulgence of a taste for those airy, fairy, exquisite, impractical yet undeniably necessary and becoming details of dress called summer wraps. Their excuse for being is to be beautiful and to beautify, not to protect one against dust, rain, heat or cold. Speaking from the practical side and the economical side, too, a set of summer wraps should properly consist of a rain coat or park coat, a dust ulster, a serviceable tweed cape and a roadster coat of covert cloth. A park coat is requisite as a shield in bad weather, for this garment is a vast improvement on all the summer rain protectors yet brought out. It is in reality a well-cut, long coat, either of porous rain-proof tweed, or, better still, waterproof silk. It is box cut back and front with coachman sleeves, has a collar to turn up well around the neck, and its ample outside pockets have buttoned flaps. The advantage of its full skirts and ample arm bags is that it affords a free circulation of air inside, which prevents the wearer from overheating, as in a heavy mackintosh, and provides a perfect rain coat for driving or riding a horse or a wheel.

SILK DUST CLOAKS.

The very striking ones, in waterproof silk, are bright prussian blue outside and crimson within, having every ... detachable hoods, buttoning one b... the collar, and their front buttons made of big disks of smoked pearl. This wrap is wholly an evolution of ultra modern science, as is the excellent duster referred to. Cornflower blue taffeta silk is the dust ulster's proper material, though women, who are, by the way, wearing them extensively this summer, have what they call carriage ulsters, made up in rich tones of dahlia; golden brown and florentine red silk or linen. Mohair is another goods individuals adapt to this purpose, but mohair and alpaca are hot, even if they are dustproof.

By a carriage ulster is also meant a traveling ulster; for railway traveling exclusively, the big wraps being so artfully made as to afford perfect protection to one's smart traveling suit. Its bishop sleeves button in close at the wrist, a silk muslin plaited ruff gives the neck finish and the skirts are buttoned nearly to the hem. Back and front the easy box cut is used, for on drawing up to a door in a trap the wearer merely rises, hastily detaches the buttons and leaves the dust ulster on the vehicle's seat, while she steps forth immaculate in her dainty organdie, or, just before the train rushes into the station that marks her destination, she shakes off the silken chrysalis, folds it to fit exactly into a tiny silk bag made to contain it, and, escaping a threshing at the hands of the parlor car porter, emerges from the coach as crisp and clean as when she set out.

DUST CLOTH AND LIGHT WRAP.

ORNAMENTAL WRAPS.

But all these are summer wraps for utility. Those for ornament, purely, deserve a chapter to themselves. It is safe to say they are more bizarre and rich in ornament than ever before. This is because there are really only two shapes adopted, and in the effort to arrive at individuality the cape and bolero have cut wonderful capers. Their gymnastics are performed from the waist line up for to let either fall below the hip is a melancholy error of taste indeed.

A BOLÆRO WRAP.

The sketch of a new bolero gives some idea of how far this little garment is being distorted from its original outlines. However, the original of the sober black and white as it appears on paper, is a bijou of a wrap. The foundation is black satin, on which, back and front, are worked out graceful arabesques in gold and steel and jet beads. The epaulettes and high neck ruff are of cherry red silk muslin. There is nothing even to be winked at in the combination of colors or goods. On the backs of women, whose taste is regarded as a standard, one sees little Eton coats of white silk, slit up to the shoulder blades behind, edged with a lovely fringe of ivory beads and the sleeves of dandelion

FOR MOURNING.

yellow silk muslin in plaited frills that stretch their wings enormously—sleeves in the true sense they are not, just epaulettes, and it is very proper to wear as tall and showy a ruff collar behind the ears as possible. This is true not only of wraps, but gowns as well, for all occasions and on evening dresses stiffened lace medici collars, larger far than ever seen before, spring out about the shoulders—woman who cannot afford the lace wear lovely ones of plaited black or white tulle.

NOVELTIES IN CAPES.

But if the boleros are remarkable, the new capes go them one better, and with the unreasoning but none the less attractive coquetry their makes contrive they shall express, numbers are wrought from liberty silk, silk muslin, lace and net, with a trimming of fur. Only the very narrowest lines of ermine will stripe a black muslin cape, for example, and a frankly bright grass green taffeta one, veiled in white lace, has an edging scarce a fourth of an inch wide of sable that embellishes every pert little flounce that falls over the shoulders. And after all, why should this not be? for fur is surely decorative, and so used there is no heat in it. One of the prettiest small shoulder wraps, and a serviceable one, too, as those things go, was worn by a maid of honor at a wedding. Her gown was white dotted Swiss over light blue silk; her hat a burnt straw, wreathed in two shades of cornflowers, and her cape of cornflower blue moire bengaline, lined with pale blue silk, and bearing a border and falling collar of chinchilla.

If some of these capes descend so far as the waist line, the majority reach only to the elbows, as the black one, for instance, in the illustration. The model for this sketch was a smart mourning wrap. The foundation light-weight black silk, its yoke of dull jet beads, below which fluffed out ruffle after ruffle of finely plaited black silk muslin. Full, beautiful, black ostrich plumes contributed the collar. A cony has been made in white plumes, silk muslin and steel beading and alongside lay a quaint carriage cape of more stable material—pale gray cloth, beaded in steel, lined with white and bearing about its edge a fine plaiting of white silk. This was the ground plan, so to speak, on which fell a wide collar that at a distance seemed made of a remarkable new fur. In reality it was entirely covered with numberless half-inch deep plaitings of white silk muslin, set close together and standing straight up.

WASHABLE HATS.

So much for the confections and vanities. Now for the realities of dress. This week there are some novel shirt

GREY CLOTH.

waists of brown linen, with bolero jacket fronts set on over full pouching bosoms. The boleros are a part of the shirt, sewed in at the shoulder armhole and under arm seams. They do not extend to the back, and many of them are daintily decorated with chain-stitch embroidery, done by the machine, but none the less attractive and popular for that.

A hat that will wash is also a last expression of the milliner's genius. White linen is what it is made of, or brown linen, if you choose, and the familiar alpine shape is adopted for this cool and light head gear, than in both brim and crown is only made in two thicknesses of linen, stitched elaborately. It is a positive fact that when the white linen hat grows soiled it can be given to the laundress, who may soap, scrub, starch and iron it into an appearance of immaculate newness. The brown ones are equally adapted to tubbings, and later the manufacturers promise the same make and shape in blue and pink linen.

All this is clean and convenient, but by way of placing variation from the alpine shape there is a nice hat just out, woven in flat cream-colored straw, its crown running up to a perfect cone. The rather narrow crown juts out like that of a sailor, and women who wear this shape for all outing purposes trim the frames with a bright plaid silk handkerchief and one or two stout silver stickpins. The very truth is that we are growing desperately lazy about trimming our hats at all, so much do the manufacturers do to solve the question of how or what shall be done. All fresh from the factory come straws with net and tulle brim facings, plaited in by machinery, the linings for crowns are a matter of course and, for both children and women, lovely hats of pale green, yellow and rose-colored rice straw are woven with puffings of white chiffon or narrow frillings of silk muslin escaping from beneath every layer of straw on the brim.

SUMMER VEILS.

Along with the hats are veils of a recent invention worth mentioning. They are literally two veils woven as one. Against the face lies a fine film of ivory white tulle, upon which is woven a coarse mesh of blue, brown or black silk net, amply sprinkled with chenille dots. This is recommended as a tan and freckle proof face covering and at the same time not thick and hot as the chiffon or sewing silk lengths, usually worn by tender-skinned women.

May be the autumn will bring a change in this respect, but so far the small fan proudly waves. Black gauze ones, closely sprinkled with bright green sequins had all the rest for full dress occasions, and not only is the gauze mounting, but the sticks, too, resplendent with these sparkling dots of color. It is noticeable that only a few of the spangled fans are painted, while, for daylight use, the smart thing is a small fan, of ivory, sticks, mounted with a curious thin bright Japanese silk painted in Japanese water-colors.

Little girls fall heir to the lately imported straw fans from Japan, fancifully painted in scenes from eastern nurseries, schools, etc. Not as clever an idea on the part of mothers is that of putting their short skirted daughters into bright plaid stockings and pointed toed shoes. This last fashion is a pity, as American children, in spite of their shortcomings, are usually the most sensibly and gracefully dressed little people of any nation. Witness for example the nice suit in the sketch, of oak green canvas cloth, trimmed with frills of shot green silk in lighter shade, the waist opening at the neck to show a yoke of cream-colored Irish lace.

NINA FITCH.

GALATINE OF VEAL.

A Delicious Dish for Luncheon or Sunday's High Tea.

There are many dainty dishes which even an experienced housekeeper fears to attempt. After all, however, there are very few that once attempted with a clear head and willing hands may not be presented to the family of better flavor, and after a trial or two of every whit as fine an appearance as if sent in from the most expensive caterer's. For the Easter holidays a galatine of veal will be found a capital piece de resistance when first made and afterward a standby to help out other dishes.

Order a breast of veal with the bone removed, sprinkle it with pepper and salt, and then spread over it a dressing made of two cups of cold boiled ham chopped finely, a teacupful of light,dry bread crumbs, a tablespoonful of chopped parsley, salt, pepper, French mustard and cayenne pepper to taste, all mixed together with the yolks of two eggs. Roll the breast, tie compactly with twine, then sew into a piece of cheese cloth. Now put in the bottom of a large saucepan the bones from the breast with a knuckle of veal, add medium sized onion, peeled and slashed, two bay leaves, a stalk of celery, a small carrot and two or three cloves, cover with three quarts of cold water, allow it to come very slowly to a boil, skim carefully and after adding a small teaspoon of salt put in the breast. If not in the kitchen to watch proceedings, place the saucepan in a larger one of boiling water with muffin rings or a stand between. Make sure that the exterior is kept boiling and it may be safely left to simmer for three hours. At the end of this time remove the breast an dput aside to cool, allow the knuckle to simmer another hour, then add half a box of gelatin soaked for five minutes in half a cup of cold water. Now clarify by adding to this broth while boiling the white of an egg beaten with half a cup of cold water, the shell well washed, crushed and added. Mind there is not the least particle of the yellow of the egg adhering, then stir it in and allow to boil for five minutes, strain, add pepper and salt to taste and set aside to become cold, but not yet to jelly. Put a layer of this cleared broth in the bottom of a large mould or crock (let this form a jelly by standing on the ice), then put the veal in and pour in the rest. Keep in mind during the simmering process that there is to be enough broth to cover the veal and to turn it out entirely enveloped in clear meat jelly, and if through carelessness the liquor has boiled away too much, add water or white stock.

After standing over night the gelatine will be ready to turn out, and will do so readily if a towel wrung out of hot water is wrapped around the mould for a moment. This dish is a very sightly one if garnished with fresh parsley. A new tin pail will serve nicely for a form if a mould is not at hand. The slices appear very appetizing surrounded with jelly, and the pink ham is a set-off to the white veal in flavor as well as appearance.

FLAPJACKS.

Huckleberries make the most delicious flapjacks, good to look upon and light enough to melt in the mouth. They are made by stirring a generous pint of flour into a smooth batter with a pint of milk, then adding half a teaspoon of salt and the well-beaten yolks of the eggs. Allow this to stand while a pint of ripe huckleberries are picked over and the whites of the eggs beaten to a stiff froth. Before stirring the berries and whites in see that the frying pan is hot and greased with sweet butter, just sufficiently to prevent sticking. Try the pan with a little batter, and if it browns quickly finish the batter and dip out in a cup, so that the berries are evenly distributed, enough to spread as thin as possible over the pan. It is well to take the pan off the stove, pour the huckleberry batter in the center and manipulate it in a way to cover the pan evenly, return to a hot part of the stove, turn when brown, then pour batter in the same way on the browned cake; turn when the other side is brown and continue until you have three or four layers, as liked. Serve hot, with hard sauce or the berry juice boiled, sweetened and thickened with a little corn starch wet with cold juice.

Once tried these flapjacks will become a standing favorite, and may be made with blackberries also. Be sure the fruit used is very ripe, as it is only cooked slightly.

A FAVORITE PUDDING.

A very delicious yet inexpensive pudding, sometimes called "fried cream," is creamy white within, brown and crisp without. If for dinner at night, it should be partly prepared in the morning. Bring a quart of milk to boiling point, add a pinch of salt, half cup of sugar and teaspoon of vanilla, then stir in four scant tablespoons of corn starch, mixed smooth with a little cold milk or water. The delicacy of this pudding depends upon the careful measuring of the corn starch. If the spoons are heaped the result will be stiff and heavy instead of light and flaky. Beat well, cook for ten minutes, then taste to make sure there is no raw flavor, and turn out to "set" in a greased pan, deep enough to allow of slices an inch thick. At dinner time cut in neat slices, cover with egg and sifted bread crumbs, and cook in deep, boiling fat, to a golden brown. Try the fat first with a bit of bread. Send to table on a hot platter and serve on warm plates, with maple sirup or powdered sugar and lemon. Stale bread, cut into thick squares, soaked through with a batter made with half a pint of flour, the same of milk, half teaspoon of salt, two eggs beaten separately, and cooked in the same way as the corn-starch slices, sent to the table heaped on a hot dish and eaten with hard sauce or sirup is a dessert always hailed with delight, yet rarely served. There is a little secret about successful "breading" that is not generally known. Make sure that the crumbs are sifted so as not to be horny, then roll the article to be fried in the crumbs first, this absorbs any moisture and makes success sure. Dip in the egg, then again in the crumbs, and the article is ready for the hot bath.

EMILY FORD.

Commercial Use of Garnets.

Chicago Times-Herald: "The average man, I presume, imagines that garnets are used in our line of business exclusively," remarked a State street jeweler the other day, "whereas, in fact, the jewelry trade cuts a small figure in the garnet industry.

"About 5,000 tons of garnets are used every year in this country for making sandpaper. A very small portion of the garnets have any value to the lapidary, and the best are only semi-precious stones. The costliest come from the Adirondack regions and from Delaware county, Pennsylvania. Up in Alaska, near the town of Wrangel, is a veritable garnet mountain, and a corporation has recently been organized to develop it. The Alaska garnets are said to be unusually fine."

A TEETHING BABY.

Advice Given by the Head Nurse of the Babies' Ward of a Great New York Hospital as to the Proper Care of a Delicate Child During Hot Weather.

"Suppose we begin with baths," remarked the head nurse of the babies' ward in the post graduate hospital of New York City, the other day, when asked for advice as to the care of a delicate infant during the summer months. "A baby should never be bathed in cold water—the shock is too great. For a delicate, ailing, teething child the temperature should be about 95 degrees, and as the little one becomes more vigorous the temperature may be lowered to about 75 degrees. We, of course I mean this hospital, never use anything for bathing purposes except clear water. That is, unless the child has some special disease; then the bath should be prescribed by a physician. In case the baby is troubled with heat, oatmeal bran may be safely added to the water, also a little bicarbonate of soda.

"As to clothing, during the summer we make no change from winter garments, except for using lighter weight sacks, cloaks, etc. I think it a good plan to keep flannel over the child's bowels during the first summer of its life. It may be in the shape of a shirt or band, though I prefer the former. The best diapers are of linen, after the newness has been thoroughly washed out. In the summer, care should be taken never to pin them too tight and to see that the child is thoroughly dried whenever a change is made. Failure to do this is the principal cause of chafing; a child's flesh forms little creases and folds, all of which should be carefully dried. Then it should be lightly dusted with talcum or pure rice powder. I do not believe in grease as a preventative for chafing—it is heating—but where the skin is already irritating, a good boric ointment ought to be applied.

"For the ordinary baby, no great amount of soap is necessary, but it should always be of the very best quality. We prefer and use the pure castile, which is green. But before leaving the subject of baths, powder, etc., I would like to state that any powder carelessly used will do a great amount of harm. When the little creases, to which I referred, are not carefully dried, and powder is dusted on, it soon cakes, chafing follows, and in the heat of summer, inflammation is the result. This is very serious and causes the baby serious suffering.

"We never use mattresses; always a thick double blanket, folded and placed on soft, finely woven springs. This is covered by a sheet, and these sheets should never be of linen. Even in the hottest weather linen is too cold for a child; in fact, the best covering is a cotton sheet and as many soft, light, blankets as the weather requires.

"Now as to the proper feeding of children when teething. That is a question over which doctors and nurses are still puzzling their brains. Improper food is the arch enemy to the health and life of babies in summer time. I think I can safely say that in warm weather nine-tenths of the sickness among children is caused by carelessly prepared food. Of course it would be useless to give a list of diets, for that is a point which only a physician or an experienced nurse can properly decide. But when milk is used, and, after all, that is the great baby food, it should be sterilized; that is, boiled for five minutes. After sterilizing, it may be kept in the refrigerator, but should always be warmed before given to the child. There is one point it may be well to mention. I have always found that ice-cold milk, when put over the fire in the summer, curdles instantly, showing clearly that it needs sterilization before being consigned to the refrigerator. We use a good open-mouthed bottle, which may be cleaned with a brush, and a rubber nipple. These we cleanse once a day in the following manner: We soak them over night in a solution of bicarbonate of soda, half strength, that is, a solution half as strong as a saturated solution. In the morning they are taken out of soak and washed with warm water and green soap, then rinsed in clear water. Of course between a child's meals its bottles and nipples should be thoroughly rinsed, and where possible, it is good to dry them in the sun.

"Yes; I think a baby needs an abundance of drinking water. Indeed, I cannot understand how the little things live without it. But ice water is very injurious. It should be cool, but never chilled, and be frequently given in small quantities.

"Then, too, a baby ought to go barefooted in summer, and by all means it should be allowed heaps of sunlight. I don't mean exposure to the direct rays of the sun, perhaps, but let it play where it can have the sunshine freely. There are some physicians who contend that a child should be stripped for an hour a day, have its head protected and be left in a strong sun bath. Like a plant, a child must have sunlight if you expect to keep it healthy and growing. Where one wishes to allow the child to carry out the doctor's prescription of a nude sun bath, it must, of course, be done in the heat of the day. It is always best to cut the hair of a delicate child. If for no other reason, it prevents a certain amount of fretting over its toilet, and to a sick or delicate child this almost amounts to torture.

EMILY M'LAWS.

Reducing the Girth of the Hips.

A chest weight can be made easily at home at an outside cost of say 25 cents. Find two pieces of wood and shape them to fit the hand; around each of them tie a stout piece of twine about one yard long; then take six rubber bands, each one inch wide, and by means of slip knots secure three together; fasten two screw hooks, one a little above the floor and the other above the head. You can then slip the ends of the two sets of rubbers over them, and presto! your improvised chest weight is ready to use, and it will do as good service as one that cost several dollars.

Having set up the chest weight, there are any number of exercises for which it can be utilized, besides those which are intended to strengthen the muscles of chest, shoulders and arms.

The muscles of the thighs, for instance, require more attention than they are wont to receive, if one would be possessed of graceful gait. Among the exercises the following are suggested:

No. 1. Place the back toward the appliance, and the foot in the loop made by tying both handles together. Then move the foot backward and forward. This will exercise the muscles on the front of the thigh.

No. 2. Tie the handles together and place one leg outward until it is at right angles with the other; then bring it down over the other and return. This motion is for the benefit of the inner side of the thigh and the muscles of the calf.

No. 3. Stand facing the appliance, grasping the blocks with the hands; put all the weight on one foot and extend the other a long step diagonally forward, touching the toe to the ground. Now, partially transfer the weight to the forward leg, at the same time bend that knee as much as possible, and raise the heel high from the ground, keeping the whole of the back foot on the ground until this position of the bent knee and the raised heel of the forward leg is firmly taken. Then gradually pull all but the toe of the back foot from the ground, while pressing down forcibly, as if overcoming a strong resistance with the forward leg. The outward knee straightens, the whole foot comes to the ground and the weight is entirely transferred to the forward leg during the movement. Slowly transfer the weight of the back leg, forcibly pushing that foot to the ground as the heel of the forward foot rises. Repeat these movements several times, after which alternately bend the knees and rise on the balls of the feet rapidly, six or eight times. Do not strain or push with the body; it must be easily maintained, erect and free from tension. Do not work the arms; the legs only should be energized.

One cannot practice these exercises which strengthen the muscles of the thighs too often if a good poise and gait is desired. The muscles should do the greatest work in walking, and in order to work well they must be exercised and strengthened, that there may be a free action at the hip joints.

There are several exercises which can be taken without any appliance, which are excellent for thigh muscles. One is to stand erect on a slight elevation from the ground, with the weight on one leg. Relax the other leg, and with the power from the thigh first swing the relaxed leg forward and backward; then swing it in a circle around the strong leg.

During these swinging leg movements keep a steady poise; the body from the hips upward must be quite motionless.

SWEETENING THE BREATH.

Simple Devices For Filling the Mouth With a Vague Yet Delicious Perfume.

The charm of an agreeable breath consists in the fact that there is nothing noticeable about it, only somehow there is always a subtle, clean fragrance in the atmosphere surrounding the person who pays due attention to the inward as well as the outward man. There is nothing that so nearly suggests this atmosphere as the delightful day's tramp in the country one sinks to sleep under grass-bleached sheets, with the scents of the fields still lingering about them. Such bed linen as this has always been died in the open air, and upon inquiry it will be discovered it has been folded away with sprigs or bags of old-fashioned lavender scattered between. If one seeks for the reason for this same "odor of cleanliness" about certain people it will be found that after all it comes from the very prosaic fact that both breath and person are as clean as the well-washed sheets, and it is only after this purity has been attained that the linen is ready for the lavender or the person for the use of perfumes.

That most hideous thing, a bad breath, is in almost every case to be traced to the teeth; in proof of this statement is is only necessary to draw attention to the fact that people who have no teeth but those provided by the dentist, seldom have disagreeable breath, and in the rare cases where this is noticed in toothless babies it is banished at once by some simple medicine.

Cleanse the mouth thoroughly, after first brushing the teeth. The very best mouth washes may now be bought in tablet form; one or two of these will make sufficient wash to last a week and must be kept on the stand as inevitably as tooth brush or powder. A thorough washing and gargling with this wash and a positive knowledge that here is not the slightest suspicion of decay about the teeth, and one may then make sure of a sweet breath by the use of cachons made as follows: Dissolve three ounces of licorice extract in the same measure of cold water. Two small saucepans or tin cups, one larger than the other, arranged like a double boiler, with boiling water outside, is necessary. When the licorice is dissolved add half an ounce of gum arabic and one of catechu. Allow it to boil away to two-thirds, then add a drachm each of mastic, cascarilla, charcoan and orris root. The latter is for fragrance, while most of the other ingredients are sweetening and cleansing. These are to be pounded to a powder before adding to the other ingredients. Afterward stir, still with the boiling water in the outside vessel, allowing the whole to boil down until it is of proper consistency to roll into pellets. All of these materials are so simple and inexpensive that for a very small outlay any druggist will weigh them out.

For a change a few cents' worth of whole cubebs are cleansing and sweetening for the breath, two or three of these well chewed and swallowed will leave a pungent, pleasant taste in the mouth, and give to the breath an agreeableness not at all suggestive of "doctoring."

Orris root should always form an ingredient in successful cachons, it suggests violets, and is the subtlest and most successful perfume to be obtained if it is always made sure that it is fresh. Before buying break a bit in two, and if moist, and there is a slight suggestion of damp violets all is well. Do not expect any but a slight odor; this comes out only after the root is broken in small bits and soaked in spirits. If grated like horseradish it will yield its perfume still more effectually.

A very simple but effectual sweetener of the breath is root licorice. As it leaves such an awkward "quid" which cannot be swallowed, it does not take the place of cachous, which melt in the mouth, but if, while putting the last touches to the toilet, a good-sized bit of this is nibbled it gives a very agreeable aroma to the breath. The writer once stood on a street corner in close confab with a group of girls; in coming rather close to one of them in the desire to catch a whispering bit of gossip, a faint odor of violets was perceptible. Not a sign of this flower appeared upon any of the party, so, with a sniff of pleasure, the question was asked, "Who has violets on this bleak day when they are worth their weight in gold?" "I'm the culprit," was the reply from one of the party, "but it's the odor without the flower," and she took from her muff a bit of stick nibbled at the ends. "Only this and nothing more." It need not be added that every girl of that party became a confirmed "nibbler."

REBEKAH UNDERWOOD.

HOW DISHES GOT THEIR NAMES.

The sandwich is called for the earl of Sandwich.

Mulligatawney is from an East India word, meaning pepper water.

Waffle is from wafel, a word of Teutonic origin, meaning honeycomb.

Hominy is from auhuminea, the North American Indian word for parched corn.

Gooseberry fool is a corruption of gooseberry foule, milled or pressed gooseberries.

Forcemeat is a corruption of farcemeat, from the French farce, stuffing, i. e., meat for stuffing.

Blanc-mange means literally white food, hence chocolate blanc-mange is something of a misnomer.

Succotash is a dish borrowed from the Narragansett Indians and called by them m'sick-quatash.

Charlotte is a corruption of the old English word charlyte, which means a dish of custard, and chocolate russe is Russian charlotte.

Gumbo is simply okra soup, gumbo being the name by which okra is often known in the south. Chicken gumbo is a soup of okra and chicken.

Macaroni is taken from a Greek derivation, which means "the blessed dead," in allusion to the ancient custom of eating it at feasts for the dead.

Characteristic.

Cleveland Plain Dealer: "Don't you think Mrs. Closefist's gown is quite too low?"

"Yes, but it's characteristic. She's too economical, you know, to encourage any waste."

Well Named.

Cleveland Plain Dealer: "How would you like this frieze, Mrs. Newbond?"

"Freeze, eh? I should think as much, with that row of naked babies sittin' on them damp clouds."